





• INFORMATION DISCLOSURE  
CITATION

ATTY DOCKET NO

SERIAL NO

427-44

(09/890),160

APPLICANT

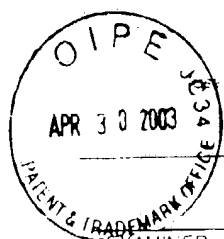
KIMURA et al.

FILING DATE

GROUP

July 27, 2001

1761



## U.S. PATENT DOCUMENTS

[illegible]

## FOREIGN PATENT DOCUMENTS

[illegible]

OTHER DOCUMENTS (including Author, Title, Date, Pertinent pages, etc.)

N3	"Food Products and Methods of Vitrification and Crystallization" edited by Norio Murase and Kiyotaka Sato; first printing of the first edition, published by Science Forum on July 4, 2000 (English translation).
1	Sugar Confectionery and Chocolate Manufacture, p. 196.
1	"Standardization of Food Texture Evaluation" edited by Tomohiko Mori and Akiko Kawabata, supervised by Japanese Society for Food Science and Technology, and published by Korin Publishing Co., Ltd. on May 12, 1997 (English translation).
1	"Perception and Measurement of Stickiness in Sugar-Rich Foods", Journal of Texture Studies 29(1998), pp. 81-100.
1	"Gelatin - the scientific approach to product quality", Food Australia 48(9), September, 1996.
N3	JIS (Japanese Industrial Standards) K6503-1996 (English translation).

Examiner

Date Considered \_\_\_\_\_

9-17-02

Example: total reference considered whether or not station's participation in TPEB and OTC. Reference station's total participation and considered "no data" if station with no communication to applicator.